

Grandma Helen's Blackberry Pie

With the holidays approaching our featured recipe is a staple at all of our family gatherings. "My mother died when I was a small child, so my father's mother (Granny) was our substitute mother. She was a wonderful cook and taught me from an early age to make pies, among other things. She said the feather design (to let the heat out) was our "trademark", so I've carried it on. I think of her every time I make one." - Helen Bacigalupi



Helen's Flaky Pastry Dough

2 1/2 cups all-purpose flour
1 tsp salt
1 cup vegetable shortening
1/3 cup plus 1 tbsp ice water

Directions- Combine flour and salt with 1 cup vegetable shortening. Drizzle over the mixture 1/3 cup plus 1 tbsp ice water. Add water sparingly until dough forms into balls. The fat should remain in pea sized pieces or smaller inside the dough. Divide the dough in half and press each half into a round, flat dish and wrap in plastic. Refrigerate for at least 30 minutes or preferably for several hours before handling or rolling.

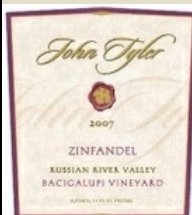
Ingredients for Filling

3 cups fresh or frozen blackberries
1/2 cup raspberries if available
1 cup and 1/2 cup sugar
2 tsp. lemon juice
1/2 cup flour

Directions- Remove from refrigerator and roll each half to desired size. Place bottom half in pie pan and mold. Mix flour and 1/2 cup sugar in the bottom of the uncooked dough. Add all other ingredients. Sprinkle remaining sugar on top of berries and cover with other half of pie dough. Bake for 15 mins at 450 degrees and finish at 350 degrees until juice is bubbling then remove from oven. Cool on a rack.

Tasting Notes- For the Selected Shipment

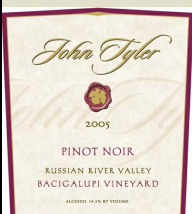
New Release- 2007 Zinfandel



This much anticipated vintage has been well worth the wait. The 2007 harvest began early, stalled mid-way due to cool weather, and finished in late October to vintner accolades. Growers praised the high quality and winemakers were happy with the small berry size. Located in the middle of the Russian River Valley, our vineyard experiences cool mornings and warm afternoons. This weather pattern benefits Zinfandel, since it leads to a longer growing season and even-ripened clusters.

Aromas of oregano, cooking spices and a hint of white pepper complemented with subtle flavors of anise seed and bramble berry. Luscious fruit characteristics and a beautiful tannin structure on the mid palate. Recommended cellaring 5-8 years. 300 cases produced. \$38.00 reg/\$30.40 club.

Library Selection- 2005 Pinot Noir



Our Russian River Pinot Noir vineyard exhibits classic Burgundian terroir. These nuances are deeply expressed in the 2005 Pinot. The wine combines subtle earth aromas with fresh pomegranate and dried cherry flavors. Elegant tannins and acid balance out to a smooth, delicate mouth-feel. New oak flavors mingle with hints of vanilla and soft rose petals to finish off a well-balanced wine. This wine with its creative complexity will continue to evolve. Drink now through 2016. 675 cases produced. \$48.00 reg/ \$38.40 club.

To show our appreciation for your continued support for our family and our wines we have included in the Fall 2011 shipment a personalized certificate with your wine club member number. Thank you for your enjoying our wines and we look forward to sharing a glass with you. Cheers! John Tyler Wines & Bacigalupi Vineyards.

If you no longer wish to receive these emails, please reply to this message with "Unsubscribe" in the subject line or simply click on the following link: [Unsubscribe](#)

John Tyler Wines
4353 Westside Rd
Healdsburg, California 95448
US

[Read](#) the Vinnow marketing policy.

